

The Kamado Joe Difference

It's all about the experience.

We're passionate about outdoor cooking. There's something very primal and satisfying about grilling and smoking food over a charcoal fire. We also love the rich smoky flavour that only natural lump charcoal can offer – it's the difference between serving a meal and an outdoor feast. Our goal is for you to experience the high level of satisfaction we do each time you use a Kamado Joe grill.

We focus more on the "product line" rather than the "bottom line".

That's not to say we don't appreciate the rewards of hard work – we do. We just find it hard to take shortcuts. When we find better materials or develop a design improvement we integrate it, even if it costs us a little more. We truly believe you want products that function at the highest level, look aesthetically pleasing and last a lifetime.

Competition benefits everyone.

History proves that tension in the marketplace leads to better products, better service and lower prices. We've done our homework and we've found that some grills are good, while others wouldn't make a good boat anchor – we're confident that our grill is the new benchmark. We enjoy a good rivalry and if by chance we motivate others to build more value into their products, then everyone wins. Compare our grills to the competition. We're confident you'll find that we use higher grade materials, a superior design and all at a preferred price – That's the Kamado Joe Difference.

Unmatched flexibility.

One of the greatest rewards of owning a Kamado Joe grill is that it's more than just a grill. It's a grill, a smoker and an oven all rolled into one. Imagine a sizzling cowboy cut rib eye, a Boston butt smoked to tender perfection or your favourite homemade pizza all prepared from the same "grill". Smoke all day at 225°F or heat it up to 750°F for a perfectly seared steak. No other grill offers such versatility.

Intelligently designed.

When we decided to build a better grill, ceramics was the clear choice for its superior cooking properties. Unlike metal grills, our unique shape and natural ceramics retain heat efficiently, yet controlling the temperature is easy with just a few simple adjustments to the airflow. Make no mistake – all ceramic grills are not alike. We use the best high fire ceramic material available for our cookers, fire boxes and fire rings. Our grill also acts as a self-cleaning oven. After cooking, simply open the vents and allow the grill to reach a temperature of 500°F for 15 minutes. Beyond quality ceramics, we use powder coating and materials like 304 stainless steel and thick finished bamboo for its weather and mildew-resistant properties. Other manufacturers use low grade steel and cypress wood. That's why your grill is rusty and the wood is weathered after just a year or two.

Signature taste.

In the end, it's all about taste. One of the biggest advantages over gas grills is the pure smoky flavour, not to mention the tenderness of the food. We only recommend natural lump charcoal as a heat source. It's made from hardwood trees like oak, hickory and maple. Unlike briquettes that contain chemicals and fillers, natural lump charcoal lets the true flavour of your food come true.

Flexibility, superior design and a signature taste – **That's the Kamado Joe Difference.**